



Training For Food Industry Professionals

Microbiological Concerns in Food Plant Sanitation & Hygiene

This comprehensive course is designed to help food manufacturers and processors of all types control microbiological growth and survival in the plant environment.

Taught by leading industry HACCP authorities, this three-day course combines lectures and breakout workgroup sessions to help participants gain critical data from their sanitation and environmental monitoring programs.



2011 Dates & Locations:

March 22-24
May 17-19
Chicago, IL



Hyatt Regency O'Hare
9300 Bryn Mawr Ave
Rosemont, IL 60018

About Us:

SILLIKER, Inc. is the leading international network of ISO 17025 accredited food testing and consulting laboratories. Through our expert services, we help companies find practical and proactive solutions to today's food safety and quality challenges.



Register online
www.silliker.com or call
toll free 1-800-829-7879

Microbiological Concerns in Food Plant Sanitation & Hygiene

Who Should Attend:

- QA/QC personnel
- Sanitation managers and supervisors
- Plant managers and supervisors

Course Outline

7:30 AM – 8:30 AM Registration

Day One

Course Introduction

Session 1: Microbiological Concerns in the Food Processing Environment

Types of microorganisms; Role of microorganisms in foods; Factors affecting growth and survival; Sources of microorganisms; Microbial growth niches

Break

Session 2: Introduction to Sanitation

Definitions (cleaning, sanitizing, sanitation, disinfection, sterilization); Four reasons for cleaning and sanitizing; Importance of sanitation
Pre-operational vs. operational sanitation

Complimentary Lunch

Session 3: Regulatory Requirements for Sanitation and Sanitary Operations

Introduction to regulatory requirements; Current Good Manufacturing Practice; Food Code; Juice HACCP; Seafood HACCP; Sanitation Performance Standards; Sanitation Standard Operating Procedures
Control of *Listeria monocytogenes* in RTE products; BSE; Role of Inspectors

Break

Session 4: Hygienic Considerations in Facility and Equipment Design and Maintenance

The food plant environment and general hygienic considerations; Problem sanitation areas in the food plant

Working Group (Break-out Session)

Group Reports

Day Two

Session 5: Introduction to Food Allergens

Most common allergenic foods. Incidence and recalls; Protein residues; Methods of cleaning and sanitation; Challenges for cleaning and sanitation; Validation of allergen cleaning practices

Working Group (Break-out Session)

Day Two

Session 6: Selection of Appropriate Cleaners

Description of soil types; Description of classes of cleaners; How to determine appropriate cleaning compounds

Session 7: Methods of Cleaning

Manual cleaning; Foams/gels and thin films; Mechanical; Dry

Complimentary Lunch

Session 8: Use of Sanitizers and Methods of Application

Principles of sanitation; Types of sanitizers; Methods of Application

Day Three

Session 9: Importance of Monitoring in Sanitation Programs

Objectives of monitoring; Management role and employee responsibility; Factors to consider in designing monitoring systems; Effective monitoring systems; Monitoring based on type of operation; Regulatory requirements; Data management

Break

Session 10: Verification of the Effectiveness of sanitation Programs

Proper maintenance of sanitation programs; Types of sanitation verification activities; Regulatory requirements for sanitation verification; Factors to consider in designing sanitation verification programs

Working Group (Break-out Session)

Group Reports

Lead Course Instructor

Jeffrey Strout, MPH
Silliker, Inc.

Mr. Strout is an Education Consultant for Silliker, Inc. and assists in the development and presentation of public and customized short courses throughout North America.

From 1978 to 2005, Mr. Strout served in the United States Air Force (USAF) and developed a wide range of people management, training, and staff development programs for Air Force personnel. In cooperation with the Food and Drug Administration, he developed food security guidance and curriculum for the Office of Regulatory Affairs University. Upon leaving the military, he founded and served as president of Public Health Solutions, Inc.

Mr. Strout possesses extensive background in food safety, occupational health, employee problem solving, instructional system development, and distance learning. A graduate of William Carey College with a BS in general studies, he holds a Masters of Public Health from Walden University.

General Policies

Registration Fees

For your convenience, Silliker has established an online credit card purchase system. All courses must be paid using a credit card, unless other billing arrangements have been made prior to purchase. If your company requires that the course be billed with an invoice, your registration must be secured with a Purchase Order.

Invoices will not be generated for course payment if registering less than 4 weeks before the course. All registrations less than 4 weeks to the course must be paid by credit card.

Course Discounts

Save up to 15% off your registration fee.

- **Team Discount:** Save 5% when you register three or more people
- **Silliker Client Discount:** Clients automatically receive a 10% discount.

Substitutions and Cancellation Policy

If you are not able to attend the seminar, a substitute may be sent in your place without incurring any transfer or cancellation fees. Please submit the substitute's name in writing. If no one from your organization can attend, you will be entitled to a refund according to the following schedule:

- 5 business days or more before the seminar date: 100% refund
- 4 business days before through the date of the seminar/no show: No refund

Food Plant Sanitation Registration Form

Please register me for the following section of your **“Microbiological Concerns in Food Plant Sanitation & Hygiene”** short course:

- March 22-24, 2011
 May 17-19, 2011

Registration Fee: \$895.00

Name _____

Company _____

Address _____

City _____

State _____

Zip Code _____

Phone _____

Fax _____

E-mail _____

Registration Fee: **\$895.00**

Less Applicable Discounts: _____

Adjusted Registration Fee: _____

Total Registration Fee: _____

Method of Payment:

- Enclosed is a check for \$ _____ payable to Silliker, Inc.
 Bill my credit card for \$ _____
 VISA MC DISC AMEX

Credit Card Number _____

Exp. Date _____

Signature _____

Name _____

Please mail form with payment to:

Silliker, Inc.
Education Department
111 E. Wacker Dr
Suite 2300
Chicago, IL 60601

Fax completed form to:

Silliker Education Department
312/ 729-1320



General Policies (cont'd)

All cancellations must be received in writing. Please fax your cancellation to the Silliker Education Coordinator at 312-729-1320

Short Course Transfers

We understand that your schedule may need to change and have created very flexible transfer policies. If you are not able to attend the course, you may transfer to another session. Please submit all transfers in writing at least 5 business days prior to the start date of the course. (Fax your cancellation to our Education Coordinator at 312-729-1320 you will be issued a transfer acknowledgement, redeemable within 12 months of the original session date.

Registrations made with a transfer acknowledgment are non-refundable (no cancellations) and may not be transferred again (only one transfer allowed).

Course Lodging Information

Course participants are responsible for their own hotel and travel arrangements. Rooms are available at:

Hyatt Regency O'Hare
9300 Bryn Mawr Ave
Rosemont, IL 60018
847-696-1234 (Mention group name Silliker)

The **Hyatt Regency O'Hare** is just minutes from O'Hare International Airport. Business travelers will appreciate the generous work area, wireless Internet access and complimentary daily newspaper. Hyatt Regency O'Hare also offers late check out to assist guests with their flight schedules. Please call the hotel directly for reservations. For questions or general course information, please contact our Education Coordinator.

Dress

Casual "business" attire is appropriate for all lecture courses. You may want to bring a sweater or jacket as the temperature in the meeting rooms tend to be cool.



Training Videos & DVDs

Multi-media



Public and customized on-site short courses

Call us to discuss how we can put our years of expertise to work for you.